

Kansas Department of Agriculture
Division of Food Safety and Lodging
1320 Research Park Drive, Manhattan, KS 66502
(office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 3/23/2015 **Business ID:** 59670FE
Business: HEN HOUSE #27

8120 PARALLEL PKWY
KANSAS CITY, KS 66112

Inspection: 40001365
Store ID:
Phone: 9133346592
Inspector: KDA40
Reason: 02 Follow-up
Results: Administrative Review

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|----------|----------|----------|------|--------|-------|---------|--------|
| 03/23/15 | 09:30 AM | 11:15 AM | 1:45 | 0:40 | 2:25 | 0 | |
| Total: | | | 1:45 | 0:40 | 2:25 | 0 | |

FOOD ESTABLISHMENT PROFILE

Physical Address 8120 PARALLEL PKWY City KANSAS CITY
Zip 66112

Owner _____ License Type FE

Risk Category RAC# 06 High Risk RAC/Size Confirmed p Size Range 10,001 - 50,000 sq feet

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 4 Priority foundation(Pf) Violations 1

Certified Manager on Staff ☐ Address Verified ☐ Actual Sq. Ft. 0
Certified Manager Present ☐

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| | | | | | | | |
|--|--|----|----|----|----|----|----|
| Demonstration of Knowledge | | Y | N | O | A | C | R |
| 1. Certification by accredited program, compliance with Code, or correct responses. | | .. | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | | | | | | | |
| Employee Health | | Y | N | O | A | C | R |
| 2. Management awareness; policy present. | | .. | .. | .. | .. | .. | .. |
| 3. Proper use of reporting, restriction and exclusion. | | .. | .. | .. | .. | .. | .. |
| Good Hygienic Practices | | Y | N | O | A | C | R |
| 4. Proper eating, tasting, drinking, or tobacco use | | .. | .. | .. | .. | .. | .. |
| 5. No discharge from eyes, nose and mouth. | | .. | .. | .. | .. | .. | .. |
| Preventing Contamination by Hands | | Y | N | O | A | C | R |
| 6. Hands clean and properly washed. | | .. | .. | .. | .. | .. | .. |
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | | .. | .. | .. | .. | .. | .. |
| 8. Adequate handwashing facilities supplied and accessible. | | p | .. | .. | .. | .. | .. |
| Approved Source | | Y | N | O | A | C | R |
| 9. Food obtained from approved source. | | .. | .. | .. | .. | .. | .. |
| 10. Food received at proper temperature. | | .. | .. | .. | .. | .. | .. |
| 11. Food in good condition, safe and unadulterated. | | .. | .. | .. | .. | .. | .. |
| 12. Required records available: shellstock tags, parasite destruction. | | .. | .. | .. | .. | .. | .. |
| Protection from Contamination | | Y | N | O | A | C | R |
| 13. Food separated and protected. | | .. | p | .. | .. | p | p |
| Fail Notes | <div style="display: flex;"> <div style="flex: 1; border-right: 1px solid black; padding-right: 10px;"> <p>3-302.11(A)(1)(b)</p> <p>3-302.11(A)(2)</p> </div> <div style="flex: 3; padding-left: 10px;"> <p><i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [On the meat display wall, raw turkey was stored above RTE meatballs. COS-moved.</i></p> <p><i>On the meat display wall, raw pork chorizo was stored next to and in contact with RTE sausage links. COS-moved.</i></p> <p><i>On the meat display wall, raw bacon was stored directly above RTE turkey legs.]</i></p> <p><i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas</i></p> <p><i>[On meat display wall, there was raw chicken thighs stored directly pork tenderloins. COS-moved.]</i></p> </div> </div> | | | | | | |
| 14. Food-contact surfaces: cleaned and sanitized. | | .. | p | .. | .. | p | p |
| Fail Notes | <div style="display: flex;"> <div style="flex: 1; border-right: 1px solid black; padding-right: 10px;"> <p>4-601.11(A)</p> </div> <div style="flex: 3; padding-left: 10px;"> <p><i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i></p> <p><i>[In the deli, on the storage rack for clean equipment, there was a scoop, a spoon and a measuring cup with soiled with dried food debris. COS-removed for washing.]</i></p> </div> </div> | | | | | | |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | | .. | .. | .. | .. | .. | .. |
| Potentially Hazardous Food Time/Temperature | | Y | N | O | A | C | R |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Potentially Hazardous Food Time/Temperature | Y | N | O | A | C | R |
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| 16. Proper cooking time and temperatures. | .. | .. | .. | .. | .. | .. |
| 17. Proper reheating procedures for hot holding. | .. | .. | .. | .. | .. | .. |
| 18. Proper cooling time and temperatures. | .. | .. | .. | .. | .. | .. |
| 19. Proper hot holding temperatures. | .. | .. | .. | .. | .. | .. |
| 20. Proper cold holding temperatures. | p | .. | .. | .. | .. | .. |
| 21. Proper date marking and disposition. | .. | p | .. | .. | p | p |

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| <i>Fail Notes</i> | 3-501.18(A)(3) | <p><i>P - RTE PHF/TCS, Disposition (discard if dated for more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is marked to indicate a date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less that is more than 7 days from the date of preparation or opening, with the day of preparation counted as Day 1.</i></p> <p><i>[In the deli, there was an open package of RTE ham. The package was opened today. The discard date was for 4/6, longer than 7 days. COS-dated correctly.]</i></p> |
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| 22. Time as a public health control: procedures and record. | .. | .. | .. | .. | .. | .. |
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| Consumer Advisory | Y | N | O | A | C | R |
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| 23. Consumer advisory provided for raw or undercooked foods. | .. | .. | .. | .. | .. | .. |
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| Highly Susceptible Populations | Y | N | O | A | C | R |
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| 24. Pasteurized foods used; prohibited foods not offered. | .. | .. | .. | .. | .. | .. |
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| Chemical | Y | N | O | A | C | R |
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| 25. Food additives: approved and properly used. | .. | .. | .. | .. | .. | .. |
| 26. Toxic substances properly identified, stored and used. | .. | p | .. | .. | p | p |

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| <i>Fail Notes</i> | 7-301.11(A) | <p><i>P - Retail Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored and displayed for retail sale so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [On the \$1.00 display rack, spray bottles of glass cleaner was stored next to and in contact with packages of foam plates. COS-moved.]</i></p> |
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| Conformance with Approved Procedures | Y | N | O | A | C | R |
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| 27. Compliance with variance, specialized process and HACCP plan. | .. | .. | .. | .. | .. | .. |
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| GOOD RETAIL PRACTICES |
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| Safe Food and Water | Y | N | O | A | C | R |
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| 28. Pasteurized eggs used where required. | .. | .. | .. | .. | .. | .. |
| 29. Water and ice from approved source. | .. | .. | .. | .. | .. | .. |
| 30. Variance obtained for specialized processing methods. | .. | .. | .. | .. | .. | .. |

| Food Temperature Control | Y | N | O | A | C | R |
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| 31. Proper cooling methods used; adequate equipment for temperature control. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | | | | | | |
| 32. Plant food properly cooked for hot holding. | .. | .. | .. | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Food Temperature Control | | | Y | N | O | A | C | R |
|---|-------------|---|----|----|----|----|----|----|
| 33. Approved thawing methods used. | | | .. | .. | .. | .. | .. | .. |
| 34. Thermometers provided and accurate. | | | .. | .. | .. | .. | .. | .. |
| Food Identification | | | Y | N | O | A | C | R |
| 35. Food properly labeled; original container. | | | .. | p | .. | .. | p | p |
| <i>Fail Notes</i> | 3-302.12 | <i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.</i> <i>[In the deli, there was an unlabeled container of what employee identified as catfish crumbs. COS-labeled.]</i> | | | | | | |
| Prevention of Food Contamination | | | Y | N | O | A | C | R |
| 36. Insects, rodents and animals not present. | | | .. | .. | .. | .. | .. | .. |
| 37. Contamination prevented during food preparation, storage and display. | | | .. | .. | .. | .. | .. | .. |
| 38. Personal cleanliness. | | | .. | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored. | | | .. | .. | .. | .. | .. | .. |
| 40. Washing fruits and vegetables. | | | .. | .. | .. | .. | .. | .. |
| Proper Use of Utensils | | | Y | N | O | A | C | R |
| 41. In-use utensils: properly stored. | | | .. | p | .. | .. | p | .. |
| <i>Fail Notes</i> | 3-304.12(A) | <i>In-use utensil storage (Handles above top of container) Except as specified under 3-304.12(B), during pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in the FOOD with their handles above the top of the FOOD and the container.</i> <i>[In the deli, in a container of catfish crumbs, there was a single use bowl without handles stored in contact with the food. COS-removed.]</i> | | | | | | |
| 42. Utensils, equipment and linens: properly stored, dried and handled. | | | .. | .. | .. | .. | .. | .. |
| 43. Single-use and single-service articles: properly used. | | | .. | p | .. | .. | p | .. |
| <i>Fail Notes</i> | 4-502.13(A) | <i>SINGLE-SERVICE and SINGLE-USE ARTICLES may not be reused.</i> <i>[In a container of catfish crumbs, there was a single use bowl stored in contact with the food. COS-discarded.]</i> | | | | | | |
| 44. Gloves used properly. | | | .. | .. | .. | .. | .. | .. |
| Utensils, Equipment and Vending | | | Y | N | O | A | C | R |
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items | | | p | .. | .. | .. | .. | .. |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items | | | .. | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips. | | | .. | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean. | | | .. | p | .. | .. | .. | p |
| <i>Fail Notes</i> | 4-601.11(C) | <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.</i> <i>[The fan guard in the deli WIC had an accumulation of dust and debris.]</i> | | | | | | |
| Physical Facilities | | | Y | N | O | A | C | R |
| 48. Hot and cold water available; adequate pressure. | | | .. | .. | .. | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities

| | Y | N | O | A | C | R |
|---|----|----|----|----|----|----|
| 49. Plumbing installed; proper backflow devices. | p | .. | .. | .. | .. | .. |
| 50. Sewage and waste water properly disposed. | .. | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | .. | .. | .. | .. | .. | .. |
| 52. Garbage and refuse properly disposed; facilities maintained. | .. | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean. | .. | p | .. | .. | .. | .. |
| <div> <div>Fail Notes</div> <div> 6-501.12(A) <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [In the milk display WIC, there was an accumulation of mold and milk splatter on the wall closest to the door.]</i> </div> </div> | | | | | | |
| 54. Adequate ventilation and lighting; designated areas used. | .. | .. | .. | .. | .. | .. |

Administrative/Other

| | Y | N | O | A | C | R |
|----------------------|---|----|----|----|----|----|
| 55. Other violations | p | .. | .. | .. | .. | .. |

EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

accompanied by KDA 77

Footnote 2

Notes:

Cart cooler unit had an ambient temperature of 38F.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 3/23/2015 **Business ID:** 59670FE
Business: HEN HOUSE #27

8120 PARALLEL PKWY
KANSAS CITY, KS 66112

Inspection: 40001365
Store ID:
Phone: 9133346592
Inspector: KDA40
Reason: 02 Follow-up

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes; |
|----------|----------|----------|------|--------|-------|---------|--------|
| 03/23/15 | 09:30 AM | 11:15 AM | 1:45 | 0:40 | 2:25 | 0 | |
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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled _____

Inspection Report Number 40001365

Inspection Report Date 03/23/15

Establishment Name HEN HOUSE #27

Physical Address 8120 PARALLEL PKWY City KANSAS CITY

Zip 66112

Additional Notes
and Instructions

Follow up inspection to be directed by the KDA main office.